

Dear Mr.Forney,

Please find attached the Corrective Action Report in respect of the USPH inspection conducted on 26 April aboard the Caronia whilst in Port Everglades.

Should you have any questions or further concerns, please do not hesitate to contact me.

Thanks and Best Regards

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Form OHS 02, USPH Inspection Report held onboard Caronia on 26 April 2001

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26/04/01	Main Galley Potwashing	Executive Chef
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
1	*	Result: Excellent potwashing operation was observed during this inspection. Very clean pots, pans and utensils were found in very clean storage.		
		Corrective Action: None		
		Responsibility:		
		Requisition/ Work Order Reference:		
		Status/ Date completed:		

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26.04.01	Main Galley Fish Station	Exec Chef
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
2	20	Result: Water was found pooled in the reach-in cooler No.30. Evaporator drain did not appear to be draining		
		Corrective Action: Drain line connections to be changed.		
		Responsibility: Staff Chief Engineer		
		Requisition/ Work Order Reference:		
		Status/ Date completed: Commenced.		

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26.04.01	Hot Galley	Exec Chef
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
3	33	Result: Water leak observed from deckhead panel above steamer oven.		
		Corrective Action: Deck-head panel to be replaced. Flexible ducting to be fitted to increase airflow in this area.		
		Responsibility: Staff Chief Engineer		
		Requisition/ Work Order Reference:		
		Status/ Date completed: Deck-head panel completed. Sourcing suitable ducting.		
4	33	Result: Leak found at bulkhead behind right kettle. Area near deck was soiled with mildew.		
		Corrective Action: Steam pipes replacement program in hand. Staff training to be carried out in correct cleaning procedures for these areas.		
		Responsibility: Staff Chief Engineer.		
		Requisition/ Work Order Reference:		
		Status/ Date completed: Commenced.		

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26.04.01	Cold Kitchen	Exec Chef
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
5	16	Result: Two trays of melon and one tray of hor d'orves were found at 48F in a double reach in cooler. This potentially hazardous food had been placed in the cooler yesterday. Product was discarded by the crew.		
		Corrective Action: The importance of fridge and food monitoring to be expressed during training programs and staff meetings.		
		Responsibility: Chef/F&B Manager		
		Requisition/ Work Order Reference:		
		Status/ Date completed: 27.04.01		

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26.04.01	Dishwashing	Exec Chef
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
6	22	Result: Conveyor dishwasher final rinse cycle activation delayed until after first dishes passed under spray arm.		
		Corrective Action: Training given in checks to be made during start up procedure and during service to spot malfunctions. Repaired during inspection		
		Responsibility: Staff Chief Engineer/Chef		
		Requisition/ Work Order Reference:		
		Status/ Date completed:27/4/01		

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26.04.01	Food Services General	Exec Chef
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
7	33	Result: Wooden structural features that were difficult to clean were noted throughout provisions. Galleys and pantries had broken deck tiles, attached equipment, gaps, open seams and other difficult to clean features.		
		Corrective Action: Continuing tile and deck head replacement programs. Training in cleaning procedures.		
		Responsibility: Staff Chief Engineer/ Staff Captain		
		Requisition/ Work Order Reference:		
		Status/ Date completed: Continuous work in hand.		
8	20	Result: Reach in Coolers, ranges and other cooking equipment had difficult to clean features such as exposed wiring, seams, gaps and absorbent gaskets. A few of the older ice machines remaining on the vessel have absorbant gaskets and corrosion in the ice production section of the storage bins.		
		Corrective Action: Replacement program for absorbant gaskets and corrosion in hand. Training on clean difficult to clean areas completed.		
		Responsibility: Staff Chief Engineer / Ch/Elec		
		Requisition/ Work Order Reference:		
		Status/ Date completed: 28 th April 2001		
9	21	Result: Non food contact surfaces of cooking equipment such as ranges, grills and kettles have difficult to clean features such as seams and gaps		
		Corrective Action: Staff instructed into the cleaning of these areas.		
		Responsibility: F&B Manager/Chef		
		Requisition/ Work Order Reference:		
		Status/ Date completed:28 th April 2001		
10	21	Result: Temperature measuring devices were not affixed in the warmest location of the reach in coolers.(new VSP Operations Manual 200 guideline)		
		Corrective Action: Reefer Engineer to reposition sensing points in fridge's as directed by USPH inspector		
		Responsibility: Reefer Engineer		
		Requisition/ Work Order Reference:		
		Status/ Date completed: Work Commenced.		
11	20	Result: Chef's food thermometer was 10F out of calibration.		
		Corrective Action: The importance of correctly calibrated thermometers to be emphasized during training sessions.2 Electronic probes with calibrators on order.		
		Responsibility: F&B Manager/Chef		
		Requisition/ Work Order Reference: Awaiting order 3H6234A for Electronic Calibrating Thermometer.		
		Status/ Date completed:1/5/01		

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26.04.01	Provisions	Resp Officer F&B
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
12	19*	Result: Cases of wine were stored directly on the deck.		
		Corrective Action: Re-organization of store area to use available pallets more efficiently whilst we order more pallets.		
		Responsibility: F&B Manager		
		Requisition/ Work Order Reference:		
		Status/ Date completed: 1/5/01		

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26.04.01	Lido	Public Room Mng
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
13	19*	Result: Beverage urn container was placed on deck by crew		
		Corrective Action: Training given in this area.		
		Responsibility: Public Room Manager.		
		Requisition/ Work Order Reference:		
		Status/ Date completed: 26/4/01		
14	19*	Result: Sneeze guards were not being used for the embarkation lunch.		
		Corrective Action: Sneeze guards put in place.		
		Responsibility: Public Room Manager.		
		Requisition/ Work Order Reference:		
		Status/ Date completed: 26/4/01		

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26.04.01	Medical	Doctor
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
15	01	Result: The vessel did not submit a Gastrointestinal report prior to arriving in a U.S. port.		
		Corrective Action: Training given in this area and electronic reminder now in place.		
		Responsibility: Medical Officer.		
		Requisition/ Work Order Reference:		
		Status/ Date completed: 26/4/01		

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26.04.01	Potable Water	Chief Engineer
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
16	08*	Result: The potable water tanks were not identified by number and the words "Potable Water" in letters (0.5 inches) high.		
		Corrective Action: Letters to be painted on. 5 inches high or 13 cm.		
		Responsibility: Staff Chief Engineer		
		Requisition/ Work Order Reference:		
		Status/ Date completed: Commenced.		
17	08*	Result: Potable water tanks 11, 11 Peak, 10 Center A, and 1 Center B did not have water sample cocks.		
		Corrective Action: Progressing the fitting of cocks.		
		Responsibility: Chief Engineer		
		Requisition/ Work Order Reference:		
		Status/ Date completed: Commenced.		
18	08*	Result: The water sample cocks for potable water tanks 9 A Center, 9 B Center, and 10 A Starboard did not point downward		
		Corrective Action: Progressing the fitting of downward pointing spouts.		
		Responsibility: Chief Engineer		
		Requisition/ Work Order Reference:		
		Status/ Date completed: Commenced.		

19	10*	Result: The whirlpool spa was not shock treated on a regular basis.
		Corrective Action: The length of time of the daily shock treatment is now being entered into log.
		Responsibility: Chief Officer
		Requisition/ Work Order Reference:
		Status/ Date completed: 26/4/01
20	08*	Result: The vessel did not have a comprehensive cross connection control program.
		Corrective Action: Plan is being produced.
		Responsibility: Staff Chief Engineer
		Requisition/ Work Order Reference:
		Status/ Date completed: Commenced

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26.04.01	Ventilation	
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
21	41*	Result: The vessel did not have a system to inspect and maintain the heating and ventilation systems.		
		Corrective Action: System to be set up.		
		Responsibility: Chief Engineer		
		Requisition/ Work Order Reference:		
		Status/ Date completed: Commenced		

SHIP		INSP. DATE	INSPECTION AREA	RESP. OFFICER
Caronia		26.04.01	Housekeeping	
NO.	VSP REF. NO.	INSPECTION RESULTS AND ACTIONS		
22	41*	Result: The drain pans to the ventilation system were not easily accessible for inspection.		
		Corrective Action: Inspection panels being modified on an ongoing basis.		
		Responsibility: Staff Chief Engineer		
		Requisition/Work order Reference:		
		Status/Date completed: commenced		